

# Whole Grain Chocolate Chip Cookie



<b>Servings:</b>	1.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8465
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CHOC CHIP WGRAIN	1 Each	BAKING TIMES: CONVECTION OVEN: PRE-SET FOR 15-17 MI NUTES. CONVECTION OVEN: HEAT TO 300°F FOR 9-11 MINUTES. ACTUAL BAKING TIME WILL DEPEND ON THE DOUGH TEMPERATURE, AND NUMBER OF COOKIES BAKED. PROPERLY BAKED BOOKIES SHOULD HAVE A GOLDEN BROWN COLOR, AND SHOULD BE FIRM ON THE OUTISDE AND HAVE A SOFT, MOIST INTERIOR. Marketing Tips	243371

## Preparation Instructions

BAKING TIMES: CONVECTION OVEN: PRE-SET FOR 15-17 MI NUTES. CONVECTION OVEN: HEAT TO 300°F FOR 9-11 MINUTES. ACTUAL BAKING TIME WILL DEPEND ON THE DOUGH TEMPERATURE, AND NUMBER OF COOKIES BAKED. PROPERLY BAKED BOOKIES SHOULD HAVE A GOLDEN BROWN COLOR, AND SHOULD BE FIRM ON THE OUTISDE AND HAVE A SOFT, MOIST INTERIOR.

CCP: Heat to 135 F or higher.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.500
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	110.00
<b>Fat</b>	3.50g
<b>Saturated Fat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	5.00mg
<b>Sodium</b>	85.00mg
<b>Carbohydrates</b>	18.00g
<b>Fiber</b>	1.00g
<b>Total Sugar</b>	8.00g
<b>Added Sugar</b>	8.00g
<b>Protein</b>	1.00g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 10.00mg	<b>Iron</b> 0.90mg

## Nutrition - Per 100g

No 100g Conversion Available